



Jamaican Grill Restaurants

P.O. Box CF Hagatna, Guam 96932
Office: (671) 647-1935 Fax: (671) 647-1936
Email: office@jamaicangrill.com
www.jamaicangrill.com

Dine in open date: August 3, 2020

Submission Date: July 29, 2020

Submitted to: Department of Public Health and Social Services

Hafa Adai,

Jamaican Grill is pleased to submit our COVID-19 dine in Operational plans. Attached you will find our plan to adhere to DPHSS Guidance Memo 2020-12 Revision 3. Used in the compilation of this document was the National Restaurant Association reopening guidance.

At Jamaican Grill the safety of our guests and staff, is the highest priority. We will continuously educate our staff on any updates made by DPHSS. The attached guideline will state in detail how regulations will be met and the details of each staff position.

While our dine in was closed, we provided (and will continue to provide) a new safer model for take-out business. We strive to do the same for our dine in model and keep COVID-19 out of our restaurants. We strive to provide a safe environment for our guests to enjoy our Ya Mon Serious Food and Serious Service.

We would also like to take this opportunity to thank our guests for their continued support and their efforts to help minimize the spread of COVID-19.

**Ya Mon Together We Can,
Jamaican Grill Team.**

Serious Staff Safety and Maintaining Clean Restaurants

In efforts to keep our restaurant COVID-19 free all employees have gone through extensive training on how to operate our new safer business model. In addition to this every employee must go through our screening process every day. Our screening process is as follows:

1. Upon entry employees must go directly to our designated hand washing station and wash hands for a minimum of 30 seconds.
2. Staff then must proceed to our designated screening area and will be asked the following questions
 - a. Are you experiencing any symptoms such as coughing, shortness of breath, fever, or loss of taste/ smell?
 - b. Have you or anybody in your household been in contact with anybody who has tested positive for COVID-19 within the last fourteen days?
 - c. Have you or anybody in your household been in contact with anybody who has traveled off island within the last fourteen days?
3. If staff member answered yes to any of these questions, they will be sent home and cannot return without a doctor's clearance. If staff member answered no to all three questions, their temperature will then be taken via infrared thermometer gun. Depending on the reading, it will then be determined if staff member is cleared to work his/her shift.
4. All personal belongings will then be collected and put in a locked cabinet till that staff member clocks out. Staff members are not allowed to carry their cell phones, wallets, or anything that is not Jamaican Grill uniform on them, during their shift.
5. Staff must then proceed to the designated POS system to clock in.
6. Staff members must then wash hands again before going to their assigned stations.

There will be a designated manager on every shift to conduct these screenings and to ensure regulations are being met. The use of protective masks is required before entering the facility. Staff members are to refrain from coming to work if they are experiencing any symptoms of COVID-19. Staff members are required to practice frequent hand washing (every 15 minutes), social distancing, and continuously sanitize/ disinfect our restaurant and their stations. Staff must wipe down high traffic areas frequently. After closing, all stations will undergo deep cleaning to prepare for the following day. Dish machines are fully functional and will maintain the proper temperature to remove any bacteria or viruses after usage. All kitchen equipment such as refrigerators, freezers, and warmers will be continually monitored to maintain safe holding temperatures.



Healthy Team Members
daily temperature checks



Clean Restaurants
tables disinfected after each visit



Social Distancing
reconfigured layouts



Protective Equipment
masks on every team member



Frequent Handwashing
hand sanitizers in every lobby

New Policies

- Vendor entry
 - All vendor entry will be suspended. Vendors must place all incoming items on a pallet located outside our receiving area to be inspected. Once items are approved, a Jamaican Grill employee will bring items into building and dispose of any cardboard casing immediately.
- Prevention Precautions
 - Masks are required and must be secured before entering the premises.
 - Face shields will be provided and must be used while in the dining room, for all FOH staff members.
 - Gloves are required for all staff members bussing tables. Wearing gloves will not substitute for handwashing. Staff are required to wash hands (every 15 minutes).
- Sick policy
 - As a company we have decided to create a policy that states if any member of staff calls out sick (or was sent home for being sick), they are required to return to work with a doctor's note stating they are cleared to return to work. Staff member's shifts will be covered until a doctor's note is presented.

Social distancing

Staff members will practice social distancing not only between staff but between guests. Jamaican Grill has configured a new dine in floor plan that will have each table six feet in distance between each other and between all working stations. We have also taken the steps to make sure that social distancing is being practiced outside in waiting areas and anywhere on Jamaican Grill property.

Operating Occupancy

Jamaican Grill will operate at no more than 50% occupancy rate. This includes employees.

Hand Washing Stations

Hand washing stations will always be fully stocked with the necessary equipment needed to properly wash your hands. Signs will be posted at these areas to remind staff and guests on the proper hygienic guidelines.



DINE IN PROCEDURES

DINE IN PROCEDURE

All staff members are trained on all set procedures. Each position will be provided with the proper sanitizing materials. All CDC standards will be met and intensified. A schedule has been created to identify a staff member to clean and disinfect restrooms and walkways based on frequency of use.

Host: Before guest enters you will be greeted by a designated host that will ensure that you proceed to the designated hand washing station or receive hand sanitizer. After guest wash hands/sanitize, they will then have their temperature taken. If guest reads a temperature above 99 degrees Fahrenheit, he/she will not be permitted into the restaurant. Our hosts will then direct guests to their table while keeping distance between guests and other employees. Hosts will also wipe down door handle periodically.

- **Menu:** We will offer a form of digital dining and if not, host will then provide a menu that has been sanitized between each guest use. Two separate piles for sanitized and un-sanitized menus will be kept ensuring they are not mixed up.
- **Waiting area:** Host's will also ensure people waiting in designated waiting areas are practicing social distancing. If waiting area is full, guest will be asked to leave contact information and will be called when table is ready.

Servers: Servers have been equipped with trays and tray stands so that food items will be placed on the end of the table for customers to grab and put on their table. Servers will take orders and attend to guest while practicing social distancing and the proper hygienic guidelines. Server's food workstation is temporarily suspended to prevent cross contamination. All salad dressings and finadeni will be provided by the kitchen. All food items will be dropped by trays that will be sanitized periodically.

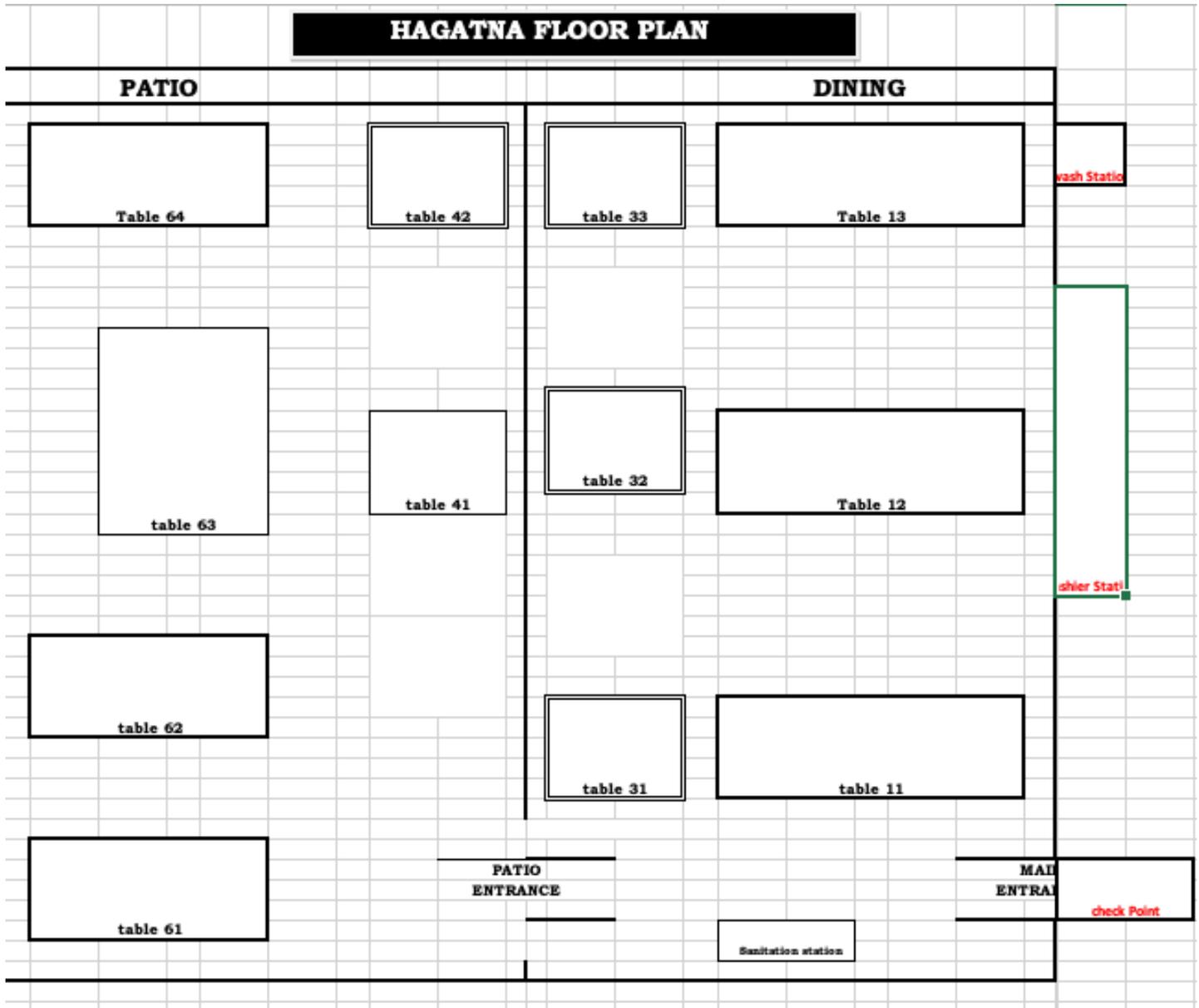
- **Utensils:** Utensils will no longer be preset on tables. All utensils will be preset and given upon arrival.
- **Bottled condiments:** All bottled condiments such as Jerk Sauce, A1 Sauce, Tabasco, and pepper will be portioned out in ramekins upon request.
- **Leftovers:** Servers will no longer be able to pack guest's leftover food for them. Instead, a container and plastic bag will be provided to guests upon request.

Back of the House: All BOH staff members are required to follow the proper food handling guidelines. All cleaning procedures will be heightened and will be a forever on-going process.

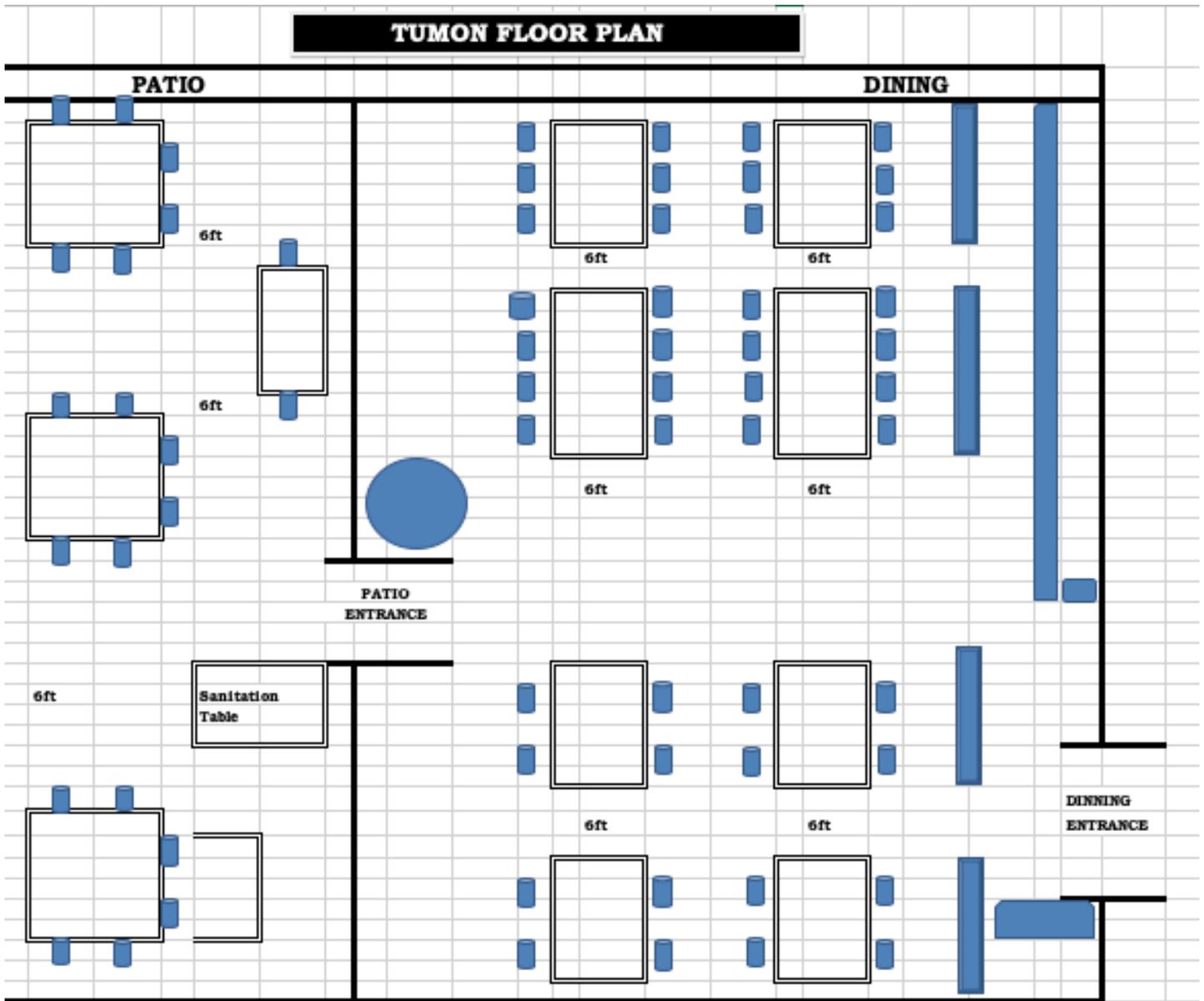
- **Dish washers:** There will be a designated dish washer on peak times to bus tables and sanitize seating area after each use. Soiled dishes will go straight to bus tubs filled with bleach water.

SOCIAL DISTANCING FLOOR PLANS

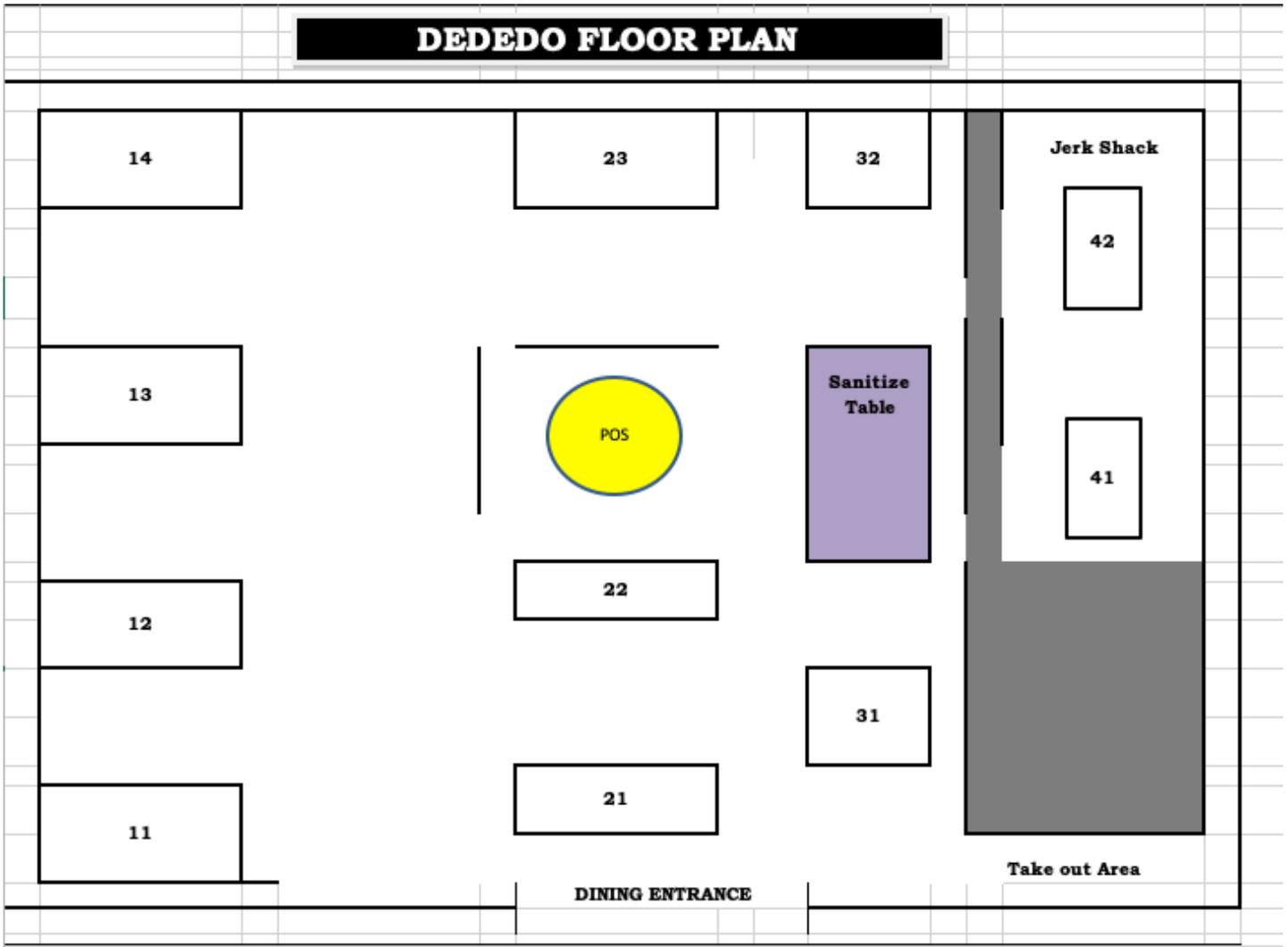
1) Hagatna:



2) **Tumon:**



3) Dededo





ORDER HERE



IT WAS LOVE



6FT AWAY



SERIOUS NOTICE
STAFF
ONLY

BEYOND THIS POINT

YA MON, THANK YOU



SERIOUS NOTICE
NO VENDOR
ENTRY
STAFF ONLY

BEYOND THIS POINT

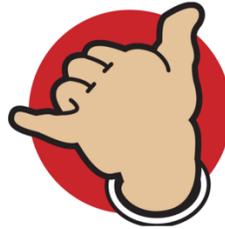
YA MON, THANK YOU



**NO MASK
NO ENTRY**



**Ya Mon
Together
We Can**



**WELCOME BACK! GLAD
YOU ARE WELL
YOUR DINE-IN
EXPERIENCE
BEGINS HERE**



Ya Mon Together We Can



DINE-IN LINE STARTS HERE

YA MON
SOCIAL DISTANCING



NO ENTRY

IF YOU ARE
EXPERIENCING
ANY SYMPTOMS
OF COVID-19



Ya Mon **Together** We Can

**STAY
SAFE**



**SANITIZING
STATION**



**Ya Mon
Together
We Can**



PRACTICE SOCIAL DISTANCING



6 FEET



6 FEET



**PLEASE
WAIT TO BE
SEATED**

**SAFETY
CHECK
POINT**

**Ya Mon
Together
We Can**

